



Darling Cellars Chocoholic Pinotage Magnum 2022

main variety Pinotage

vintage 2022

analysis alc: 14.41 | ph: 3.69 | rs: 9 | ta: 5.17

type Red

producer Darling Cellars

style Off Dry

winemaker Pieter-Niel Rossouw, Maggie Immelman

taste Fruity

body Medium

tasting notes

Enticing aromas of Turkish delight, chocolate, red and black cherries, vanilla and red plum. These follow through to the palate with an added hint of butterscotch and smooth, supple tannins. Perfectly balanced, this wine will tickle your taste buds and reward with its structure and length of flavour.

blend information

91% Pinotage, 9% Cinsault

food suggestions

Enjoy this wine on its own or pair with a variety of meat or pasta dishes, and berry or chocolate desserts.

in the vineyard

Terroir: Deep, decomposed granite soils on the slopes of the Darling Hills, with a cooling effect in the warm afternoons from the Atlantic Ocean in close proximity.

Vineyard type: Bush Vine, dry land

about the harvest

Yield: 3 -7 t/ha

Balling at Harvest: 24-25°B

in the cellar

Vinification: Crush and destalk, 5-6 days fermentation at 20-30°C on skin. Pressed at 5-10°B

Maturation: A portion of the wine spent 8-12 months on staves to add complexity and layers.